Penne with Roasted Tomatoes, Pancetta and Mushrooms

4 Roma or large plum tomatoes, halved and seeded, cores removed

3 oz. pancetta, cubed

5 whole garlic cloves, peeled

3 shallots, chopped

8 ounces mushrooms, sliced

1 cup chicken broth

8 oz. penne pasta, cooked al dente and drained (reserving 1 cup of pasta water)

Chopped flat leaf parsley

Shaved Parmesan cheese

Olive oil

Preheat oven to 450 degrees. Arrange tomatoes (cut side up) and whole garlic cloves on a sheet pan. Season with salt and pepper and drizzle with olive oil, coating well. Roast for 30-35 minutes. When cooled, chop tomatoes and garlic and set aside.

Drizzle pan with EVOO. Sauté pancetta in olive oil over medium high heat until crisp. Add shallots, mushrooms and garlic and cook 1 minute. Add tomatoes and chicken broth. Bring to a boil over high heat, then reduce heat to low and simmer uncovered, stirring occasionally, about 5 minutes.

Add cooked penne to mushroom mixture. Then add one cup of reserved pasta water and parsley. Simmer for 5 minutes. Serve with shaved Parmesan cheese and a drizzle of extra virgin olive oil. Garnish with fresh parsley.